**Pumpkin pies**

**Shortcrust pastry (per pair)**

1 cup plain flour

85g butter

2 tbsp icing sugar

½ egg yolk

1 ½ tbsp milk

1. Sift the flour into a bowl.
2. Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.
3. Sift the icing sugar into bowl with flour and butter and stir through.
4. Mix egg yolk and milk together with a fork and add to dry ingredients.
5. Kneed briefly in on a lightly floured work surface.
6. Wrap in Clingfilm and chill in the refrigerator.

**Pumpkin filling (per pair)**

3/4 cup white sugar

1 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

2 eggs

½ (15 oz) can LIBBY'S(R) 100% Pure Pumpkin

1 (12 fluid ounce) can NESTLE(R) CARNATION(R) Evaporated Milk

Directions

1. Preheat oven to 425 degrees F.
2. Cut pastry in half
3. Roll out your own pastry to 5mm thick. Then use it to line the tin.
4. Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.
5. Bake for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near centre comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)